

RANGE RECIPESOVEN DINNER

Roast Beef
Toasted Baked Potatoes Parsley Carrots
Rhubarb Cobbler

Time: $1\frac{1}{2}$ hours

Temperature 375° F.

Roast Beef

Wipe 3 lb. roast with damp cloth, season with pepper and salt, and place in shallow pan without water. Arrange in preheated oven with potatoes, carrots and cobbler. Set temperature control to 375°. Allow 25-30 minutes per pound for cooking.

Parsley Carrots

4 c. sliced carrots	1 tsp. salt
2/3 c. hot water	1/3 c. butter
1 tbsp. chopped parsley	1 tbsp. lemon juice

Place carrots, salt and water in shallow covered pan, and cook with roast. Serve with parsley butter, made by mixing lemon juice and chopped parsley with well creamed butter.

Toasted Baked Potatoes

6 medium sized potatoes	1 egg slightly beaten
Fine cracker or bread crumbs	4 tbsp. butter

Pare potatoes which are uniform in size. Dry, brush with softened butter, then roll in fine crumbs. Dip into egg. Roll in crumbs and lay in greased baking dish. Sprinkle with salt and pepper; pour 4 tbsp. melted butter over the top. Cover and bake with roast beef.

Rhubarb Cobbler

3 c. rhubarb, cut in	1/4 c. orange juice
1 inch pieces	2 tbsp. minute tapioca
3/4 c. sugar	

Mix tapioca with sugar. Place alternate layers of tapioca and sugar mixture and rhubarb in buttered casserole. Pour orange juice over fruit. Dot with butter. Cover with dough made of the following ingredients:

Cobbler Dough

1 c. flour	4 tbsp. shortening
$\frac{1}{2}$ tsp. salt	Enough milk to make
2 tsp. baking powder	a soft dough

Mix as for baking powder biscuit. Roll to $\frac{1}{2}$ to $\frac{3}{4}$ inch in thickness and make small slits in the dough to allow for the escaping steam. Bake with oven meal as directed or for one hour at 375°.

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WELL-COOKER MEAL

Time: $1\frac{1}{4}$ hours after vegetables and pudding are added.
 $2\frac{1}{4}$ hours, total time.

Roast

3 lb. chuck roast
 Flour
 Seasonings

2 bay leaves
 $\frac{3}{4}$ c. water

Season and dredge roast in flour. Brown well on every side in bottom of cooker kettle. Add water and bay leaves. Turn switch to high until steaming, then turn switch to low and cook 1 hour before adding vegetables and pudding. (Use 500° for high and 350° for low with well-cooker with thermostat.)

Vegetables

2 lbs. string beans cut
 in $1\frac{1}{2}$ in. lengths

6 medium sized potatoes, peeled
 $\frac{1}{2}$ tsp. salt - pepper

Prepare vegetables as for boiling. Place on top of roast - potatoes first then beans. Press down so that trivet will fit over vegetables. Place pudding in trivet.

Steamed Chocolate Pudding

1 tbsp. butter
 $\frac{1}{2}$ c. sugar
 1 egg
 $1\frac{1}{2}$ oz. chocolate or
 6 tbsp. cocoa
 1 c. flour

$1\frac{1}{2}$ tsp. baking powder
 $\frac{1}{2}$ c. milk
 1 tsp. vanilla
 $\frac{1}{2}$ c. chopped walnuts or pecans
 4 slices of pineapple
 1 small bottle red cherries

Cream butter, add sugar, cream together thoroughly. Add egg, beat. Add melted chocolate. (If cocoa is used, sift with flour and baking powder.) Mix and sift the dry ingredients, add the vanilla to the milk. Add alternately to first mixture. Use whole pineapple ring in center and cut the rest of the pineapple slices in halves and place on bottom of buttered pan, around outer edge. Put cherries in center of pineapples. Add nuts to pudding mixture and place on trivet on top of vegetables in cooker kettle, and cover. Turn switch to high position and cook until steam escapes freely, then turn to low and cook for $1\frac{1}{4}$ hours.

SURFACE UNITBrowned Pork Chops and Rice

6 loin pork chops
 $3\frac{1}{2}$ c. canned tomatoes
 $\frac{3}{4}$ c. uncooked rice
 $\frac{1}{2}$ c. chopped onion

1 bay leaf

$\frac{1}{2}$ c. sliced celery
 1 tsp. salt
 1 tsp. sugar
 $\frac{1}{8}$ tsp. pepper

Use a frying pan with a close-fitting cover. Wipe chops with damp cloth and brown on both sides in hot frying pan. Combine remaining ingredients and pour over chops and cover. Turn to high until steaming freely, then to simmer and cook for 45 minutes. Remove bay leaf before serving.

